

CHEF CHU'S SIGNATURE DISHES



Classic Beijing Duck 北京鴨

from our Chinese Oven

One course Duck	Two-Course Duck	Add 6.00
36.00		
Air-dried, honey-coated fresh plump Peking-style duck, barbecued until crackling brown. Crispy on the outside, tender and juicy on the inside. Deboned and carved by our Chef. Served with steamed lotus buns, sliced scallions & duck sauce.	Traditionally in China we enjoy the duck two ways, a portion of the meat is shredded & stir-fried with bean sprouts to form a tasty second course to complement the whole duck.	

Minced Shrimp in Lettuce Cup (4) 蝦鬆 13.95

Minced shrimp, water chestnuts & scallions sautéed with a light sauce. Served in chilled lettuce cups, topped with crispy chips.

Crispy Shrimp Balls (6) 炸蝦球 9.60

Seasoned minced shrimp with water chestnuts rolled in bread cubes, and deep-fried until crisp on the outside.

Fresh Clam Soup with Ginger 薑絲蛤蜊湯 9.95

Pump, fresh manila clams served in a bracing clear, rich ginger broth—it will awaken your taste buds!

Fresh Manila Clams in Black Bean Sauce 豆豉蛤蜊 12.95

Fresh Manila clams, quickly blanched, then flash stir-fried with black bean sauce so you can taste the sea!

Wok-Seared Salmon with Spicy Black Bean Sauce 椒鹽豆豉三文魚 14.95

Salmon filet medallions, wok-seared, then smothered with a flavorful fresh chile-black bean sauce.

Steamed Sea Bass (your choice) 18.95

Succulent, tender boneless fish filets steamed your way. 清蒸海魚

With Ginger & Green Onions

With Black Bean Sauce

Baked Miso-Glazed Sea Bass 21.95

Succulent sea bass filet marinated in a secret miso-honey sauce, baked to tender perfection!

Pan-Seared Rack of Lamb with Lemon Grass Accents (4 pcs) 19.95

Rack of lamb marinated in soy sauce, Chinese barbecue sauce, hoisin, rice wine, lemon grass and garlic, pan-seared to succulent perfection.

Each additional piece 5.00

Fresh Basil-Garlic Chicken 三杯雞 14.95

or Basil Beef in a Clay Pot

Wok-seared marinated boneless chicken wings or beef chunks, braised with roasted whole garlic cloves and jalapeño chiles in a slightly-sweet rice wine, soy sauce reduction. Served topped with fragrant basil leaves in a clay pot.

Sichuan Village-Style Clay Pot 四川安鄉豆腐煲 14.95

An adventurer's dish! Adellicious medley of fresh seafood or meat of your choice, braised with a spicy authentic sichuan sauce with soft tofu and vegetables, served in a clay pot.

With Seafood, Beef, Pork or Chicken

market price

Chef Chu's Live Maine Lobster 1-1/2 pounds 生猛龍蝦 14.95

Market lobster, tossed with a light rice wine sauce with ginger and green onion.

With Angel-hair Noodles add 3.00

Live Dungeness Crab market price

Choice of:

Crab with Pepper-Salt

Crab with Golden Garlic Crust

Crab with Ginger & Green Onions

SEASONAL SPECIAL!



For over 41 years, Chef Chu's has been passionately dedicated to providing our customers with the highest standard of Chinese cuisine and service.



We thank you for your loyal patronage. We welcome your feedback so we can continue to provide a consistent and reliable dining experience.

RICE, NOODLES & CHOW FUN

Steamed Rice per person 1.75

Steamed Brown Rice per person 1.75

Fried Rice 各色炒飯

All Vegetable (without egg, optional) 7.95

Chicken, Beef or Barbecued Pork 7.95

Shrimp 8.95

Chef's Special: Bay shrimp, Barbecued Pork, peas, & onion 8.95

Chow Mein 各色炒麵

Softier pan-fried noodles tossed with your choice of stir-fried meat & vegetables in a savory sauce:

All Vegetable 7.95

Chicken, Beef or Barbecued Pork 7.95

Shrimp 8.95

Chef's Special: Shrimp, Chicken & Barbecued Pork 8.95

Hong Kong-Style Crispy 港式煎麵 12.95

Pan-fried Angel-hair Noodles

Crispy pan-fried angel-hair noodles topped with a deluxe combination of chicken, barbecued pork, prawns, scallops & assorted vegetables in a light savory sauce.

Yee Mein (Delicate Angel-hair noodles) 伊麵

Soft egg noodles, stir-fried and tossed in a light sauce. Choose of:

Vegetarian with Chinese Chives 10.95

Crab meat with Chinese Chives 13.95

Seafood: Bay Scallops, Shrimp & Calamari 13.95

Chow Fun (Flat Rice Noodles) 河粉

Soft, wide rice noodles tossed with meat and vegetables in a savory sauce.

Chicken, Beef or Barbecued Pork 9.95

Shrimp 9.95

Singapore-Style (rice noodles) 星洲炒米粉 9.95

Thin vermicelli rice noodles tossed with barbecued pork, bay shrimp, onion, carrot and a light hint of savory curry sauce. You'll love it!

Taiwan-Style (rice noodles) 台灣炒米粉 9.95

Thin vermicelli rice noodles lightly pan-fried, then stir-fried with julienned pork, cabbage, mushrooms, carrots & infused with aroma of shallots.

DELUXE GOURMET DINNERS

PHOENIX

18.95 per person

for 2 or more

Appetizer

Chef Chu's Famous Chicken Salad

Soup

Deluxe Won Ton Soup or Sizzling Rice Soup

Entrees

Oyster Sauce Beef

Prawns with Assorted Vegetables

For 3 add: Tangy Lemon Chicken

For 4 add: Tender Fish Filets in Wine Sauce

For 5 add: Orange Blossom Ribs

For 6 add: Braised Triple Mushrooms

Dessert

Fried Banana

For 7 or more, portions will be increased

DRAGON

18.95 per person

for 2 or more

Appetizer

Grilled Chicken Sticks & Crab & Cheese Puffs

Soup

Hot & Sour Soup or Deluxe Won Ton Soup

Entrees

Mongolian Beef

Prawns with Sizzling Rice

For 3 add: Hunan Chicken

For 4 add: Pork with Imperial Sauce

For 5 add: Braised Shiitake Mushrooms with Hearts of Baby Bok Choy

For 6 add: Wok-seared Salmon with Black Bean Sauce

Dessert

Fried Banana

For 7 or more, portions will be increased

DESSERTS

ICE CREAMS

Vanilla Ice Cream 香草雪糕 3.50

with Chocolate Drizzle

Red Bean 3.50

A traditional Chinese dessert ingredient blended into a refreshing burgundy pink ice cream with flecks of red bean.

Green Tea 綠茶 3.50

Subtle, delicate green tea flavor made into a smooth, lightly sweetened ice cream.

SHERBETS

Mango 3.50

Refreshing tropical mangoes blended into a delicious sherbet.

Lichee 荔枝 3.50

Something new on our horizon! Sweet lichee fruit chunks in a refreshing sherbet.

SPECIAL TREATS

Crispy Fried Banana (4 pcs) 炸香蕉 4.95

Lightly-battered, deep-fried banana

topped with whipped cream and a sprinkle of roasted peanuts, or served

With your choice of Ice Cream 6.95

Glazed Apple 拔絲蘋果 8.95

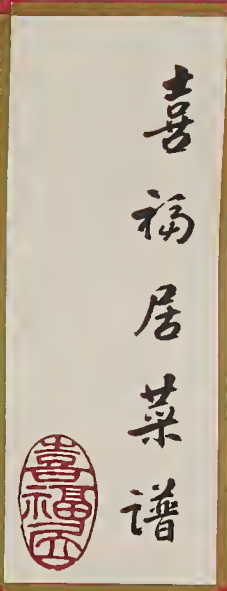
Fresh apple wedges, lightly-battered and deep-fried, dipped in a hot-caramelized syrup. Served with an ice bath to harden the glaze! A fabulous dessert!

Almond Delight 杏仁豆腐 2.95

Smooth, creamy almond-flavored gelatin cubes served with a fruit medley. A traditional Chinese dessert!

Chilled Tropical Lichee 冰凍荔枝 2.95

This popular tropical Asian fruit hits the mainland and is growing in popularity—served naked over ice (seeded & shelled).



APPETIZERS

- BBQ Pork Bun** - Char Siu Bow ea. 叉燒飽 1.50
Steamed bun stuffed with a sweet-savory diced roast pork
- Pot Stickers (6)** - Kuo Teh 鍋貼 7.50
Chef Chu's signature dish! Groud pork & napa cabbage steamed & pan-fried. Served with hot oil & garlic soy sauce
- Vegetarian Style Pot Stickers (8)** 素鍋貼 7.50
- Egg Rolls (3)** 春卷 5.40
Shredded pork, bay shrimp, shiitake mushrooms & cabbage rolled in wrappers and deep-fried
- Vegetarian-Style Spring Rolls (3)** 春卷 5.40
Shredded cabbage, celery, pressed tofu & shiitake mushrooms wrapped in paper-thin crepe, deep-fried
- Crab & Cheese Puffs (8)** 蟹肉角 6.40
Crab meat & cream cheese in won ton wraps, deep-fried until crisp
- Curried Beef Puffs (8)** 咖喱角 6.40
Ground beef, onion & Indian curry in won ton wrappers, deep-fried until brown
- Fried Won Tons (12)** 炸雲吞 5.80
Minced pork wrapped into won tons, deep-fried until crisp. Served with sweet & sour sauce
- Fried Jumbo Prawns (6)** 炸蝦 8.40
Deep-fried and served with Chef Chu's table Sauce
- Grilled Beef Slicks (6)** 牛串 7.80
Beef strips marinated in Taiwan-style Sa Cha barbecue sauce, grilled on skewers
- Grilled Chicken Slicks (6)** 雞串 7.80
Chicken marinated with star anise, soy sauce and rice wine, grilled to perfection!
- Sliced BBQ Pork** 叉燒 8.95
Lean pork marinated & roasted in our Chinese oven
- Pu Pu Platter (For two)** 寶貴盤 8.95
A combination of: Crab & cheese puffs, fried jumbo prawns, grilled chicken sticks & vegetarian-style spring rolls
- Boiled Won Tons & Spicy (12)**
Peanut Sauce 紅油抄手 7.95
Served with spicy sichuan peanut sauce
- Hot Dragon Wings (8)** 炸龍蝦 8.95
Chicken wings marinated and deep-fried, tossed with jalapeño chiles & pepper-salt
- Mu Shu** (any way you want) 木樨肉 9.95
A fun dish! Your choice of meat, sautéed with eggs, shredded cabbage, tiger lily buds and mushrooms. Served with Chef Chu's paper thin pancakes, with hoisin sauce and silvered scallion
- Chicken Shrimp Pork Beef**
All Vegetable (without egg, optional)
- Minced Chicken or Vegetables**
in Lettuce Cup (4) 生炒雞鬆 9.95
Minced chicken, bamboo shoots, water chestnuts, shiitake mushrooms, sprinkled with crushed peanuts. Served in chilled lettuce cups



COLD PLATES

- Chef Chu's Famous Chicken Salad** Large 9.95
手撕雞 Small 6.95
Shredded skinless fried chicken, lettuce, carrot, scallions & cilantro tossed with hot mustard sesame oil dressing, topped with crushed peanuts & crispy rice noodles
- Spicy Pickled Cucumber** 麻辣黃瓜 6.95
Unique cucumbers with fresh chiles
- Pon Pon Chicken** 棒棒雞 7.95
Cold boneless shredded chicken with shredded cucumber & Sichuan spicy peanut sauce
- Sliced Five-Spice Beef** 五香牛肉 7.95
Tender beef shank simmered in our 20 year-old aromatic Master Seasoning Sauce
- Vegetarian Goose** 素鵝 7.95
Thin tofu sheets & shiitake mushrooms rolled into layers, braised in a soy-anise sauce

SOUPS

- All soups serve 3 - 4 persons*
- Soup (for one)** 今日湯 Cup 2.95
Choice of: Hot & Sour or Won Ton
- Won Ton Soup** 雲吞湯
Minced pork & green onion won tons, served in a rich chicken broth. Choose your toppings:
Barbecued Pork 7.50
Shrimp or Chicken 7.95
Deluxe: Barbecued Pork, Shrimp, mushrooms & snow peas 7.95
- Hot & Sour Soup** 酸辣湯 7.95
Best in town! Pork, shrimp, tofu, bamboo shoots, tiger lily buds and mushrooms in rich, thick chicken broth, white pepper for spiciness & red rice vinegar for kick!
- Sizzling Rice Soup** 鍋巴湯
Snow peas, bamboo shoots, in chicken broth, poured at your table over sizzling rice crusts. Choose one:
Chicken 7.50
Shrimp 7.95
Seafood: Shrimp, scallops & calamari 7.95
- Seafood Blossom Soup** 海鮮豆腐湯 8.95
Shrimp, bay scallops, crab meat, tomatoes, tofu in rich chicken broth, with cilantro
- With Wintermelon Purée** Add 2.00
With Yuen Pao (4) Add 2.00
yuen pao are crisp fried won tons resembling Chinese gold nuggets
- Sweet Corn Cream Soup** 玉米湯 7.50
Sweet corn kernels in a velvety chicken broth
- With Velvet Chicken** Add 2.00
- Sichuan Preserved Mustard Green & Pork Soup** 榨菜粉絲湯 7.50
Rich chicken broth with preserved mustard green, pork & glossy bean thread noodles
- Egg Flower Soup** 蛋花湯 7.50
Feathery egg blossoms in a rich chicken broth with Chinese greens, tomato chunks & scallions



FOWL

- Almond or Cashew Chicken** 杏仁雞 9.95
Diced chicken breast, celery, straw mushrooms & water chestnuts, topped with almonds or cashews
- Chicken Sauteé** (炒) 雞丁 9.95
Diced chicken sautéed with the vegetable of your choice in a light seasoning sauce
- Snow peas**
Fresh button mushrooms
Fresh broccoli
Shiitake mushrooms
Assorted Seasonal vegetables
- Kung Pao Chicken** 宮保雞丁 10.95
Chicken strips sautéed with wok-roasted dried chiles, bamboo shoots, water chestnuts and our spicy kung pao sauce, topped with roasted peanuts
- Chicken with Sizzling Rice** 雞片鍋巴 11.95
Paper-thin chicken breast sautéed with bamboo shoots, water chestnuts, shiitake mushrooms & snow peas, poured over sizzling rice crusts
- Pineapple Chicken** 菠蘿雞 9.95
Chicken, lightly batter-dipped & fried tossed with pineapple, bell pepper & onion in a sweet & sour sauce
- Snow White Chicken** 生炒雞片 10.95
Velvet paper-thin chicken breast sautéed with snow peas & mushrooms in a light wine sauce. A classic dish!
With pine nuts Add 2.00
- Hunan Chicken** 湖南雞 10.95
Chicken strips sautéed with crunchy broccoli stems, fresh chile, & garlic in a tart-sweet savory sauce
- Tangy Lemon Chicken** 檸檬雞 9.95
Chicken breast dipped in batter, deep-fried and glazed with Chef Chu's famous lemon sauce.
- Chicken in Black Bean Sauce** 豆豉雞丁 9.95
Diced chicken sautéed with bell peppers & onion in a savory black bean sauce
- General's Chicken** 12.95
Chef Chu's interpretation! Chicken strips deep fried crispy & smothered in his own sweet-Hot spicy sauce
- Tangerine Chicken** 陳皮雞柳 12.95
Chicken, stir-fried with roasted tangerine peel, dried chile pods, garlic & ginger in a sweet spicy sauce
- Boneless Crisp Aromatic Duck** 香酥鴨
Duck marinated with star anise & Sichuan peppercorns, steamed, then deep-fried until crisp outside. Served boneless with steamed buns, duck sauce & silvered scallions
Whole 28.95
Half 15.95
- Boneless Tea-Smoked Duck** 樟茶鴨
Marinated duck, steamed, smoked & deep-fried with a light tea-smoke flavor. Served with steamed buns, silvered scallions & duck sauce
Whole 28.95
Half 15.95
- Hot & Spicy**



SEAFOOD

- Prawns in Lobster Sauce** 蝦龍糊 11.95
Stir-fried prawns in black bean-garlic with onion & egg flowers—traditional lobster sauce
- Prawn Sauteé** (炒) 蝦仁 11.95
Sautéed prawns with the vegetables of your choice in a light seasoning sauce
- Snow peas**
Fresh button mushrooms
Fresh broccoli
Assorted seasonal vegetables
- Sweet & Sour Prawns** 甜酸蝦球 11.95
Deep-fried prawns tossed with bell peppers, pineapple, onion and smothered in Chef Chu's special sweet & sour sauce
- Jumbo Prawns with Candied Pecans** 14.95
核桃奶油蝦
- Deep-fried prawns smothered with a light tart-sweet mustard mayonnaise, garnished with our famous candied pecans!
- Kung Pao Prawns** 宮保蝦球 11.95
Deep-fried batter-coated prawns tossed with wok-roasted whole dried chile pods, then smothered in our hot spicy Kung Pao sauce. Topped with roasted peanuts
- Dry-Braised Prawns** 乾燒明蝦 13.95
Succulent jumbo prawns braised in chili paste, garlic, ginger & tomato sauce, served with fresh broccoli—our signature dish!
- Prawns with Sizzling Rice** 鍋巴蝦仁 11.95
Sautéed with bamboo shoots, mushrooms, broccoli & snow peas in a light wine sauce, poured over sizzling rice crusts
- Curried Prawns** 咖喱蝦仁 11.95
Succulent prawns stir-fried with bell peppers & onions in rich curry sauce
- Chef Chu's Lovers' Prawns** 鸳鸯蝦 14.95
A Chef Chu original! Half the prawns are sautéed in a light wine sauce; half in a spicy chili paste & garlic sauce.
- Kung Pao Calamari** 宮保魷魚 9.95
Calamari sautéed in a spicy hot Kung Pao sauce with bell peppers, onion, water chestnuts & roasted peanuts
- Wok-Seared Scallops** 鍋煎魚香干貝 14.95
with Hot Spicy Garlic Sauce
Plump tender sea scallops quickly seared, topped with hot spicy garlic sauce
- Tender Fish Filets in Wine Sauce** 七彩魚片 13.95
Boneless white fish filets sautéed in a light wine sauce with seasonal vegetables

FRESH WHOLE FISH

- We serve Fresh Whole Rock Cod
More meat, less bones!
Subject to availability - limited supply
- Crispy Fried**
With Spicy Sichuan Garlic Sauce 四川脆皮魚 9.95
- With Sweet & Sour Sauce 甜酸全魚
Braised Fish in Hot Chili Bean Sauce 豆瓣全魚
Braised Fish with Shiitake Mushrooms 紅燒全魚 & Ginger
- M 23.95 L 26.95



BEEF & LAMB

- Mongolian Beef** 蒙古牛肉 10.95
Sliced tender beef sautéed with scallions fresh ginger & onion in a sizzling wok
- Beef Sauteé** 牛肉 10.95
Tender beef slices, marinated in special seasonings, sautéed with your choice of vegetable:
Fresh Broccoli
Fresh Button Mushrooms
Fresh Tomato
Snow Peas
Assorted Seasonal Vegetables
- Beef Sautéed with Special Sauces** 牛肉 10.95
Tender marinated sliced beef, stir-fried with your favorite sauce
Black Bean Sauce
Oyster Sauce
Curry Sauce
- Grilled Beijing Beef** 北京牛肉 13.95
Beef strips, wok-seared & tossed in Beijing bean sauce with scallions, served on crisp rice noodles
- Crispy Sichuan Beef** 四川牛肉 11.95
Beef filet, deep-fried, then smothered with a hot spicy garlic sauce, served on crisp rice noodles
- Hot & Sour Hunan-Style Beef** 酸辣牛肉 11.95
Sliced beef sautéed in a spicy-tart sauce with chili paste, garlic & ginger, served over fresh broccoli
- Pan-Seared Black Pepper Steak** 黑椒牛排 13.95
Marinated beef steak, pan-seared, sautéed with black pepper, onion & fresh mushrooms in Chef Chu's special seasoning sauce
- Tangerine Beef** 川味陳皮牛肉 13.95
Beef, stir-fried with wok-roasted tangerine peel & whole dried chile pods, garlic & ginger in sweet spicy sauce
- Hunan-Style Lamb** 湖南羊肉 14.95
Sliced lamb, stir-fried with fresh leeks, red chili & garlic in spicy black bean sauce
- Mongolian Lamb** 蒙古羊肉 14.95
Tender lamb slices stir-fried with scallions & ginger in a sizzling hot wok

PORK

- Sweet & Sour Pork** 咕嚕肉 9.95
Lightly-battered pork, deep-fried and smothered in Chef Chu's sweet & sour sauce with bell peppers, onion & pineapple
- Pork with Imperial Sauce** 京都裡肌 9.95
Light-battered pork, deep-fried until crisp, smothered in Chef Chu's famous sweet-Hot Imperial sauce
- Twice-cooked Pork** 回鍋肉 9.95
Thin slices of boiled pork sautéed with bell peppers & five-spice pressed tofu in a special hot bean sauce
- Yu Shang Pork** 魚香肉絲 9.95
Pork strips sautéed with ginger, bamboo shoots & mushrooms in fish fragrance hot spicy garlic sauce
- Hunan-Style Smoked Pork** 湖南臘肉 9.95
Sliced homemade Chinese smoked pork, sautéed with fresh leeks, red jalapeños & garlic
- Orange Blossom Ribs** 橘香肉排 12.95
Meaty pork ribs braised until succulent in a sweetened orange, star anise soy sauce, o Shanghai speciality!
- Pressed Tofu with Pork** 9.95
Juliened pork sautéed with 香干肉絲, too shoots & celery



TOFU

- Soy-bean cake - High in protein, low in calories*
- Braised Tofu** 紅燒豆腐 8.95
Tofu, deep-fried until golden, braised with BBQ pork, shiitake mushrooms & bamboo shoots in a savory seasoned sauce
Available vegetarian style
- Ma Po Tofu** 麻婆豆腐 8.95
A popular, famous Sichuan tofu dish sautéed with minced pork for flavor, braised with chili bean paste & garlic, topped with a pinch of sichuan peppercorns
Available vegetarian style
- Hunan Family-Style Tofu** 湖南家鄉豆腐 9.95
Pan-fried tofu braised with shredded smoked ham, garlic & fresh chiles with a hint of black bean paste
Available vegetarian style
- Pillow Tofu** 琵琶豆腐 8.95
Crushed tofu blended with shrimp paste, deep-fried in pillow-shaped morsels, topped with a savory light oyster sauce, served with fresh broccoli
- Kung Pao Tofu (vegetarian style)** 宮保豆腐 8.95
Deep-fried tofu cubes stir-fried with wok-roasted whole dried chile pods in a spicy Kung Pao sauce, topped with roasted peanuts

VEGETABLES

- Seasonal Vegetable Delight** 素菜 8.95
The freshest seasonal vegetables, cooked your way with the sauce of your choice:
Stir-Fried Light Seasoning Sauce
Steamed Black Bean Sauce
Blanched Spicy Garlic Sauce
- Braised Shiitake Mushrooms** with Heart of Baby Bok Choy 冬菇菜心 8.95
Braised shiitake mushrooms paired with hearts of baby bok choy
- Sichuan-Style String Beans** 乾扁四季豆 8.95
Deep-fried until blistered, quickly sautéed with a chili-garlic paste, sprinkled with minced preserved mustard greens
- String Beans Sautéed with Fresh Garlic** 8.95
- Braised Eggplant in Garlic Sauce** 魚香茄子 8.95
Asian eggplant braised in fresh garlic, water chestnuts & hot chili paste, topped with minced scallions
- Fresh Broccoli Sautéed with Spicy Sichuan Sauce** 魚香芥蘭 8.95
Fresh broccoli florets, blanched & tossed with a spicy garlic sauce
- Braised Triple Mushrooms** 鮑三菇 9.95
Shiitake, fresh button & straw mushrooms braised in a savory oyster sauce
- Chinese Broccoli with Oyster Sauce** 蠔油唐人芥蘭 9.95
Fresh bright green Chinese broccoli blanched & served with a drizzle of oyster-flavor sauce
- Fresh Spinach Sauté** 大蒜炒菠菜 8.95
Fresh bright green spinach quickly sautéed with fresh garlic until lightly wilted
- Homestyle Spinach Sauté** 椒鹽腐乳菠菜 8.95
Authentic Chinese homestyle dish with mashed fermented tofu, garlic & silvered fresh jalapeños
- Bean Sprout Sauté** 蔥爆芽菜 7.95
Crunchy bean sprouts sautéed with ginger and a touch of vinegar

Vegetarian, diet, and low sodium dishes can also be prepared as you desire.

*Now Available:
Organic Tamari Gluten Free Soy Sauce
Add \$1.00 per item*

RICE, NOODLES & CHOW FUN

Steamed Rice	per person	1.20	Yee Mein (Delicate Angel-hair noodles) 伊麵	
Steamed Brown Rice	per person	1.50	Soft egg noodles, stir-fried and tossed in a light sauce. Choose at:	
Fried Rice 各色炒飯			Vegetarian with Chinese Chives	9.95
All Vegetable (without egg, optional)		6.50	Crab meat with Chinese Chives	12.95
Chicken, Beef or Barbecued Pork		6.95	Seafood: Bay Scallops, Shrimp & Colomari	12.95
Shrimp		7.50		
Chef's Special: Bay shrimp, Barbecued Pork, peas, & onion		7.50		
Chow Mein 各色炒麵			Chow Fun (Flat Rice Noodles) 河粉	
Softer pan-fried noodles tossed with your choice of stir-fried meat & vegetables in a savory sauce:			Soft, wide rice noodles tossed with meat & vegetables in a savory sauce	
All Vegetable	7.50		Chicken, Beef or Barbecued Pork	7.95
Chicken, Beef or Barbecued Pork	7.95		Shrimp	8.95
Shrimp	8.50		Singapore-Style Chow Fun 星洲炒米粉	
Chef's Special: Shrimp, Chicken & Barbecued Pork	8.50		(Angel-hair rice noodles)	8.95
Hong Kong-Style Crispy 港式煎麵			Thin vermicelli rice noodles tossed with barbecued pork, bay shrimp, onion, carrot and a light hint of savory curry sauce. You'll love it!	
Pan-fried Angel-hair Noodles	9.95		Taiwan-Style Chow Fun 台灣炒米粉	
Crispy pan-fried angel-hair noodles topped with a deluxe combination of chicken, beef, barbecued pork, prawns, scallops & assorted vegetables in a light savory sauce			(Angel-hair rice noodles)	8.95
Shanghai-Style Pan-fried Egg Noodles 上海煎麵	9.95		Thin vermicelli rice noodles lightly pan-fried, then stir-fried with julienned pork, cabbage, mushrooms, carrots & infused with aroma of shallots	

DELUXE GOURMET DINNERS

PHOENIX	DRAGON
15.95 per person for 2 or more	15.95 per person for 2 or more
Appetizer	Appetizer
Chef Chu's Famous Chicken Salad	Grilled Chicken Sticks & Crab & Cheese Puffs
Soup	Soup
Deluxe Won Ton Soup or Chicken Sizzling Rice Soup	Hot & Sour Soup or Deluxe Won Ton Soup
Entrees	Entrees
Oyster Beef	Mangolian Beef
Prawns with Assorted Vegetables	Prawns with Sizzling Rice
Steamed Rice, Tea & Dessert	Steamed Rice, Tea & Dessert
For 3 odd: Lemon Chicken	For 3 odd: Kung Poo Chicken
For 4 odd: Broiled Triple Mushrooms	For 4 odd: Hunan Smoked Pork Sauté
For 5 odd: Orange Blossom Ribs	For 5 odd: String Beans Sautéed with Fresh Garlic
For 6 odd: Tender Fish Filets in Wine Sauce	For 6 odd: Wok-seared Salmon with Black Bean Sauce
For 7 or more, portions will be increased	For 7 or more, portions will be increased

DESSERTS

ICE CREAMS	
Vanilla Ice Cream 香草雪糕	2.95
with Chocolate Drizzle	
Red Bean 紅豆	2.95
A traditional Chinese dessert ingredient blended into a refreshing burgundy pink Ice Cream with flecks of red bean	
Green tea 綠茶	2.95
Subtle, delicate green tea flavor made into a smooth, lightly sweetened Ice Cream	
SHERBETS	
Mango 芒果	2.95
Refreshing tropical mangoes blended into a delicious sherbet	
Lichee 荔枝	2.95
Something new on our horizon! Sweetlicee fruit chunks in a refreshing sherbet	
Crispy Fried Banana (4 pcs) 炸香蕉	3.50
Lightly-battered, deep-fried banana topped with whipped cream and a sprinkle of roasted peanuts, or served	
With your choice of Ice Cream	4.95
Glozed Apple 拔絲蘋果	5.95
Fresh apple wedges, lightly-battered and deep-fried, dipped in a hot-caramelized syrup. Served with an ice bath to harden the glaze! A fabulous dessert!	
Almond Delight 杏仁豆腐	2.50
Smooth, creamy almond-flavored gelatin cubes served with a fruit medley. A traditional Chinese dessert!	
Chilled Tropical Lichee 冰凍荔枝	2.95
This popular tropical Asian fruit hits the mainland and is growing in popularity—served naked over ice (seeded & shelled)	
Fresh Fruit In Season 四時鮮果	2.95
Chef Chu's choice of the freshest fruit in season	

CHEF CHU'S SIGNATURE DISHES

Classic Beijing Duck 北京鴨	
from our Chinese Oven	
(Four hours notice)	
One course Duck 28.00	Two-Course Duck Add 4.00
Air-dried, honey-coated fresh plump Peking-style duck, barbecued until cracking brown. Crispy on the outside, tender and juicy on the inside. Deboned and carved by our Chef. Served with steamed lotus buns, slivered scallions & duck sauce	Traditionally in China we enjoy the duck two ways, a portion of the meat is shredded & stir-fried with bean sprouts to form a tasty second course to complement the whole duck
Minced Shrimp in Lettuce Cup (6) 蝦鬆 13.95	Pan-Seared Rock of Lamb with Lemon Grass Accents (6 pcs) 18.00
Sautéed minced shrimp, water chestnuts & scallions sautéed with a light sauce. Served in chilled lettuce cups, topped with crispy chips	Rack of lamb marinated in soy sauce, Chinese barbecue sauce, halsin, rice wine, lemon grass and garlic, pan-seared to succulent perfection
Crispy Shrimp Balls (8) 炸蝦球 9.60	Each additional piece 3.00
Seasoned minced shrimp with water chestnuts, rolled in bread cubes, & deep-fried until crisp on the outside	Fresh Basil-garlic Chicken or Colomari in a Clay Pot 三杯雞 12.95
Fresh Clam Soup with Ginger 薑絲蛤蜊湯 8.50	Wok-seared marinated boneless chicken wings or calamari, braised with roasted whole garlic cloves and jalapeño chiles in a slightly-sweet rice wine, soy reduction sauce. Served topped with fragrant basil leaves in a clay pot.
Plump, fresh manila clams served in a bracing clear, rich ginger broth—it will awaken your taste buds!	Sichuan Village-Style Clay Pot 四川客家臘肉煲
Fresh Manila Clams in Black Bean Sauce 豆瓣蛤蜊 12.95	An adventurer's dish! A delicious medley of fresh seafood or meat at your choice, braised with a spicy authentic sichuan sauce with soft tofu and vegetables, served in a clay pot.
Fresh Manila clams, quickly blanched, then flash stir-fried with black bean sauce so you can taste the sea!	With Seafood 14.95
Wok-Seared Salmon with Spicy Black Bean Sauce 椒鹽豆豉三文魚 16.95	With Beef, Pork or Chicken 12.95
Salmon filet medallions, wok-seared, then smothered with a flavorful fresh chile-black bean sauce	Garden Imperial Prawns 金皇蝦球 14.95
Steamed Sea Bass (your choice) 16.95	A house specialty! Succulent prawns lightly tossed with golden salted egg yolk for royal imperial color and delectable flavor!
Succulent, tender boneless fish filets, steamed your way 清蒸魚	Chef Chu's Live Maine Lobster 1-1/2 pounds 生猛龍蝦 Market price
With Ginger & Green Onions	Maine lobster, tossed with a light rice wine sauce with ginger and green onion
With Black Bean Sauce	With angel-hair noodles add 3.00
Rainbow Sea Gems 海中寶 14.95	
Succulent scallops, prawns & calamari sautéed with a medley of broccoli stems, carrot, water chestnuts, baby corn & straw mushrooms in a light wine sauce	

CHEF CHU'S RENOWNED BANQUET DISHES

Our famous made-to-order banquet dishes serve 8 to 10 people and require 24 hour advanced notice. These specialty dishes are skillfully handmade by our chefs for your occasion and served family-style on large-proportioned platters, or to each individual place setting, as the course requires. Please order 1 day ahead.

Boneless Squab Stuffed with Eight-Treasure Rice (8 pcs) 18.00	Mongolian Lamb in Baked Sesame Buns (10 buns) 27.95
Boneless squab stuffed with eight-treasure glutinous sticky rice, marinated and deep-fried to crisp the skin. (minimum order: 2 squabs)	Julienned lamb sautéed with shredded vegetables in a spicy bean sauce becomes the luscious filling for our house-baked split sesame seed buns
Each squab (serves 4)	Braised Whole Chicken or Duck Honey Chestnut
Double-Bailed Shark Fin Soup 28.00	Whole chicken or duck marinated and braised with honey-soaked dried whole chestnuts until fork-tender in a star anise, garlic and ginger sauce. Served whole, glazed with its own gravy.
in Porcelain Terrine (per person)	Chicken 24.95
extremely highly regarded shark fin "brushes" steamed in a rich, superior broth with hearts of baby bok choy, served individually in a porcelain bowl. (minimum order 4)	Duck 28.95
Baked Stuffed Kobocho Squash 24.95	Braised Sea Cucumber with Scallions 32.95
Golden squash stuffed with your choice of chicken, pork or Chinese stewing beef, steamed with aromatic rice powder and chiles until the meat becomes succulent and tender	Tender sea cucumber braised in a slightly sweet, scallion & dried shrimp soy sauce
Baked Miso-Glozed Sea Bass 36.95	Live Dungeness Crab 生猛大蟹 market price
Succulent sea bass filets marinated in a secret miso-honey sauce, baked to tender perfection!	

喜福居菜谱

Since 19

APPETIZERS

BBQ Pork Bun - Char Siu Bow 叉燒飽 1.25	
Hot steamed bun stuffed with a sweet savory mixture of diced roast pork & seasonings	
Pot Stickers (6) - Kuo Teh 鍋貼 5.95	
Chef Chu's signature dish! Groud pork & napa cabbage handfolded in thin pastry; steamed & pan-fried on the bottom until crispy brown. Served with hot oil & garlic soy sauce	
Vegetarian Style Pot Stickers (8) 素鍋貼 5.95	
Egg Rolls (3) 春卷 4.20	
Shredded smoked pork, boy shrimp, shitake mushrooms, cabbage wrapped in egg roll wrappers, deep-fried until golden brown	
Vegetarian-Style Spring Rolls (3) 素春卷 4.20	
Shredded cabbage, carrot, celery, bamboo shoots & shitake mushrooms wrapped in paper-thin rice crepe, deep-fried until golden brown	
Crab & Cheese Puffs (8) 蟹肉角 5.20	
Crab meat & cream cheese filled won ton wrappers, deep-fried until golden crisp	
Corned Beef Puffs (8) 咖喱角 5.20	
Ground beef, onion & Indian curry filling in won ton wrappers, deep-fried until golden brown	
Fried Wan Tons (12) 炸雲吞 5.20	
Minced pork folded in won ton wrappers, deep-fried until crisp golden brown. Served with Chef Chu's sweet & sour sauce	
Fried Jumbo Prawns (6) 炸蝦 7.80	
Jumbo prawns dipped in egg batter & deep-fried. Served with Chef Chu's Table Sauce	
Grilled Beef Sticks (6) 牛串 7.20	
Tender beef strips marinated in a special Taiwan-style Sa Cha barbecue sauce, grilled on skewers	
Grilled Chicken Sticks (6) 雞串 7.20	
Chicken chunks marinated with star anise, soy sauce, tamatind sauce & rice wine, grilled to perfection!	
Sliced BBQ Pork 叉燒 7.95	
Lean pork filet strips marinated in Chef Chu's barbecue sauce, roasted in a Chinese oven topped with sesame seeds	
Pu Pu Platter (for two) 寶寶盤 7.95	
A combination of: Crab & cheese puffs, fried jumbo prawns, grilled chicken sticks & vegetarian-style spring rolls	
Bailed Wan Tons & Spicy Peanut Sauce 紅油抄手 6.95	
Plump juicy wan tons served over shredded ice-berg lettuce with a spicy sichuan peanut sauce	
Hot Dragon Wings (8) 炸龍翼 7.95	
Chicken wings marinated in Chef Chu's secret sauce, deep-fried, then stir-fried with anions, jalapeña chiles & black pepper-salt	
Mu Shu (any way you want) 木樨肉 8.95	
A fun, wrap it yourself dish! Your choice of meat, sautéed with eggs, shredded cabbage, tiger lily buds, & shitake mushrooms. Served with Chef Chu's paper-thin pancakes, with bean sauce and sliced scallion accompaniments	
Chicken Shrimp Park Beet	
All Vegetable (without egg, optional)	
Minced Chicken or Vegetables in Lettuce Cups (4) 生炒雞鬆 8.95	
Stir-fried minced chicken, bamboo shoots, water chestnuts, shitake mushrooms, sprinkled with crisp rice sticks & crushed peanuts. Served in chilled lettuce cups	

Fresh-made chicken broth
from our kitchen daily,
No MSG added.

COLD PLATES

Chef Chu's Famous Chicken Salad 手撕雞 8.95	
Shredded skinless fried chicken, lettuce, carrot, scallions & cilantro with hot mustard sesame oil dressing, topped with crushed peanuts & crispy rice noodles	
Spicy Pickled Cucumber Rolls 麻辣黃瓜 5.95	
Unique rolled cucumbers with fresh chiles	
Pon Pon Chicken 棒棒雞 7.95	
Cold boneless shredded chicken with shredded cucumber & Sichuan spicy peanut sauce	
Sichuan Spicy Hot-Garlic Chicken 麻辣雞絲 7.95	
Cold boneless chicken served over chilled shredded lettuce, topped with a spicy-tart Sichuan garlic sauce	
Sliced Five-Spice Beef 五香牛肉 7.95	
Tender beef shank simmered in our 20 year-old aromatic Master Seasoning Sauce	
Vegetarian Goose 素鵝 7.95	
Thin tofu sheets & shitake mushrooms rolled into layers to create a mock-geese texture, braised in a soy-anise sauce	
Silver Anchovies & Almond 杏仁魚干 7.95	
Crisp dried preserved baby anchovies stir-fried with silivered almonds, fresh chiles & sweetened soy sauce. A snack you'll remember!	

SOUPS

All soups serve 2 - 3 persons

Soup of the Day 今日湯 2.50	
Choice of: Hot & Sour or Wan Ton	
Wan Ton Soup 雲吞湯	
Minced pork & green onion wrapped in won ton wrappers, served in a rich chicken broth. Choose your toppings:	
Barbecued Pork 5.95	
Shrimp or Chicken 6.95	
Deluxe: Barbecued Pork, Shrimp, mushrooms & snow peas 6.95	
Hot & Sour Soup 酸辣湯 5.95	
Best in town! Shredded pork, shrimp, tofu, bamboo shoots, tiger lily buds, & shitake mushrooms in rich, thick chicken broth, white pepper for spiciness & red vinegar for kick! A must try!	
Sizzling Rice Soup 鍋巴湯	
Snow peas, bamboo shoots, in chicken broth, poured over your table over sizzling rice crusts. Choose one.	
Chicken 5.95	
Shrimp 6.95	
Sealaad: Shrimp, scallops & calamari 7.95	
Sealaad Blossam Soup 海鮮豆腐湯 7.95	
Deluxe medley of shrimp, boy scallops, crab meat, tomatoes, tofu & egg white flowers in a thick rich chicken broth, with cilantro	
With Wintomelan Purée Add 1.00	
With Yuen Pao Add 1.00	
Crisp-fried wan tons resemble Chinese gold nuggets called yuen pao. A crouton-like texture!	
Sweet Corn Cream Soup 玉米湯 5.95	
Sweet corn kernels in a velvety chicken broth with light cream, egg white blossoms	
With Velvet Chicken Add 1.00	
Sichuan Preserved Mustard Green & Park Soup 榨菜粉條湯 5.95	
Rich chicken broth with preserved mustard green, park & glassy bean threads	
Egg Flower Soup 蛋花湯 5.95	
Feathery egg blossoms in a rich chicken broth with Chinese greens, tomato chunks & scallions	
Seaweed Tatu Soup 紫菜豆腐湯 5.95	
Seaweed, tofu, green peas & water chestnuts in a thick rich chicken broth	

FOWL

Almond or Cashew Chicken 杏仁雞 9.50	
Diced chicken, celery, straw mushrooms & water chestnuts sautéed in a lightly seasoned sauce, topped with almonds or cashews	
Chicken Sauté (炒) 雞丁 9.50	
Diced chicken sautéed with the vegetable of your choice in a light seasoning sauce	
Snow peas	
Fresh button mushrooms	
Fresh broccoli	
Shitake mushrooms	
Assorted Seasonal vegetables	
Kung Pao Chicken 宮保雞丁 9.50	
Chicken strips sautéed with wok-roasted whole dried chile pods, diced bamboo shoots, water chestnuts and our spicy kung pao sauce, topped with roasted peanuts	
Chicken with Sizzling Rice 雞片鍋巴 9.50	
Paper-thin white chicken sautéed with bamboo shoots, water chestnuts, shitake mushrooms & snow peas, poured over sizzling rice crusts	
Pineapple Chicken 菠蘿雞 9.50	
Chicken chunks lightly batter-dipped & fried until crisp, tossed with pineapple chunks, bell peppers & onion in a sweet & sour sauce	
Snow White Chicken 生炒雞片 10.50	
A classic dish! Paper-thin white chicken sautéed with snow peas & shitake mushrooms in a light wine sauce	
With pine nuts Add 1.00	
Hunan Chicken 湖南雞 10.50	
Chicken strips sautéed with crunchy broccoli stems, fresh chile, & garlic in a tart-sweet savory sauce with a dash of sesame oil	
Tongy Lemon Chicken 檸檬雞 9.50	
Whole boneless chicken breasts dipped in batter, deep-fried until crunchy & glazed with Chef Chu's famous lemon sauce. A must try!	
Chicken with Peking Sauce 北京雞丁 9.50	
Chicken strips sautéed with bell peppers, onion & carrot in a peking bean sauce	
Chicken in Black Bean Sauce 豆豉雞丁 9.50	
Diced chicken sautéed with bell peppers & onion in a spicy black bean sauce	
Tangerine Chicken 陳皮雞柳 11.95	
Sliced chicken, deep-fried, then stir-fried with roasted tangerine peel, dried chile pods, garlic & ginger in a sweet spicy sauce	
Crispy Aromatic Duck 香酥鴨	
Duck marinated in anion & peppercorns, steamed & deep-fried until crisp outside. Served with steamed buns silivered scallions	
Whole 24.95	
Half 13.95	
Boneless Tea-Smoked Duck 樟茶鴨	
Marinated duck, steamed, smoked & deep-fried with a light tea-smoke flavor. Served with steamed buns, silivered scallions & duck sauce	



Hot & Spicy



SEAFOOD

Prawns in Lobster Sauce 蝦龍糊 10.95	
Stir-fried prawns in black bean-garlic with anion & egg flowers—traditional lobster sauce	
Prawn Sauté (炒) 蝦仁 10.95	
Sautéed prawns with the vegetables of your choice in a light seasoning sauce	
Snow peas	
Fresh button mushrooms	
Fresh broccoli	
Assorted Seasonal vegetables	
Sweet & Sour Prawns 甜酸蝦球 10.95	
Deep-fried prawns tossed with bell peppers, pineapple, anion and smothered in Chef Chu's special sweet & sour sauce	
Candied Pecans	
with Prawns 核桃奶油蝦 13.95	
Jumbo prawns, deep-fried, then smothered with a light tart-sweet mustard mayonnaise. Garnished with our famous candied pecans!	
Kung Pao Prawns 宮保蝦球 10.95	
Light batter coated prawns, deep-fried, tossed with wok-roasted whole dried chile pods, bell peppers & water chestnuts, then smothered in our hot spicy kung pao sauce, served topped with roasted peanuts	
Dry-Braised Prawns 乾燒明蝦 13.95	
Succulent jumbo prawns braised in chili paste, garlic, ginger & tomato sauce. Garnished with fresh broccoli—our signature dish!	
Prawns with Sizzling Rice 鍋巴蝦仁 11.95	
Prawns sautéed with bamboo shoots, mushrooms, broccoli & snow peas in a light wine sauce, poured over sizzling rice crusts	
Curried Prawns 咖喱蝦仁 10.95	
Succulent prawns stir-fried with bell peppers & onions in an imported curry sauce	
Chef Chu's Lovers' Prawns 鸳鸯蝦 14.95	
A Chef Chu original! Half the prawns are sautéed in a light wine sauce; half in a spicy chili paste & garlic sauce. True love's favorite!	
Kung Pao Calamari 宮保魷魚 9.95	
Calamari sautéed in a spicy hot Kung Pao sauce with bell peppers, onion, water chestnuts & roasted peanuts	
Wak-Seared Scallops 鍋煎魚香干貝 13.95	
Plump tender sea scallops quickly seared, topped with hot spicy garlic sauce	
Tender Fish Filets in Wine Sauce 七彩魚片 13.95	
Boneless white fish filets sautéed in a light wine sauce with seasonal vegetables	

FRESH WHOLE FISH

We serve Fresh Whole Rack Cod
Mare meal, less bones!

Subject to availability - limited supply

Crispy Fried	
With Spicy Sichuan Garlic Sauce 四川脆皮魚	
With Sweet & Sour Sauce 甜酸魚	
Braised Fish in Hot Chili Bean Sauce 豆瓣魚	
Braised Fish with Shitake Mushrooms & Ginger 紅燒魚	
All Whole Fish available in:	
Medium 20.95	
Large 22.95	

BEEF & LAMB

Mongolian Beef 蒙古牛肉 10.95	
Sliced tender beef filet sautéed with scallions & ginger in a savory seasoned sauce	
Beef Sauté 牛肉 10.95	
Tender beef slices, marinated in special seasonings, sautéed with your choice of vegetables:	
Fresh Broccoli	
Fresh Button Mushrooms	
Fresh Tomato	
Snow Peas	
Assorted Seasonal Vegetables	
Beef Sautéed with Special Sauces 牛肉 10.95	
Tender marinated sliced beef, stir-fried with your favorite sauce	
Black Bean Sauce	
Oyster Sauce	
Curry Sauce	
Grilled Beijing Beef 北京牛肉 12.95	
Marinated beef strips, wok-roasted & tossed in Beijing bean sauce with scallions, garnished with crispy rice noodles	
Crispy Sichuan Beef 四川牛肉 11.95	
Tender beef filet, deep-fried, then tossed with a hot spicy garlic sauce	
Hot & Sour Hunan-Style Beef 酸辣牛肉 10.95	
Tender sliced beef sautéed in a spicy-tart sauce with chili paste, garlic & ginger, served over fresh broccoli	
Pan-Seared Black Pepper Steak 黑椒牛排 13.95	
Tender marinated beef steak, pan-seared, sautéed with black pepper, anion & fresh mushrooms in Chef Chu's special seasoning sauce	
Tangerine Beef 川味陳皮牛肉 12.95	
Sliced tender beef, deep-fried, then stir-fried with wok roasted tangerine peel & whole dried chile pods, garlic & ginger in sweet spicy sauce	
Hunan-Style Lamb 湖南羊肉 12.95	
Sliced lamb, stir-fried with fresh leeks, red chili peppers & garlic black bean sauce	
Mangolian Lamb 蒙古羊肉 12.95	
Tender lamb slices stir-fried with scallions & ginger in a savory seasoned sauce	

PORK

Sweet & Sour Pork 古味肉 9.50	
Tender lightly-battered pork, deep-fried until crisp, smothered in Chef Chu's sweet & sour sauce with bell peppers, anion & pineapple	
Pork with Imperial Sauce 京都裡肌 9.95	
Light battered pork filets, deep-fried until crisp, smothered in Chef Chu's famous sweet-tart imperial sauce with Worcestershire, tomato sauce, soy sauce & five-spice seasonings	
Twice-cooked Pork 四鍋肉 9.50	
Paper-thin slices of brailed pork sautéed with cabbage, bell peppers & five-spice pressed tofu in a special hot bean sauce	
Yu Shang Pork 魚香肉絲 9.50	
Pork strips sautéed with ginger, bamboo shoots & mushrooms in fish fragrance hot spicy garlic sauce	
Hunan-Style Smoked Pork 湖南臘肉 9.95	
Authentic Chinese homestyle dish with smoked pork, sautéed with fresh leeks, fresh red jalapeñas & garlic in a light seasoning sauce	
Orange Blossom Ribs 橘香肉排 10.95	
Meaty pork ribs baked in red fermented tofu, orange, star anise & sweetened soy sauce until soft and succulent—a Shanghai specialty!	
Pressed Tatu with Park 香干肉絲 8.95	
Julienne pork sautéed with bamboo shoots & celery in savory seasoning sauce	

TOFU

Soy-bean cake - High in protein, low in calories	
Braised Tatu 紅燒豆腐 8.95	
Triangular cut tofu, deep-fried until golden, braised with BBQ park, shitake mushrooms & bamboo shoots in a savory seasoned sauce	
Available vegetarian style	
Mo Po Tatu 麻婆豆腐 8.95	
A popular, famous sichuan tofu dish sautéed with minced pork for flavor, braised with chili bean paste & garlic, topped with a pinch of sichuan peppercorns	
Available vegetarian style	
Hunan Family-Style Tatu 湖南家鄉豆腐 8.95	
Pan-fried tofu braised with shredded smoked ham, garlic & fresh chiles with a hint of black bean paste	
Available vegetarian style	
Pillow Tatu 琵琶豆腐 8.95	
Crushed tofu blended with shrimp paste, deep-fried in pillow-shaped morsels, topped with a savory light oyster sauce, served with fresh broccoli	
Kung Poo Tatu (vegetarian style) 宮保豆腐 8.95	
Deep-fried tofu cubes stir-fried with wok-roasted whole dried chile pods, bamboo shoots, water chestnuts in a spicy kung pao sauce, topped with roasted peanuts	

VEGETABLES

Seasonal Vegetable Delight 素菜 8.95	
The freshest seasonal vegetables, cooked your way with the sauce of your choice:	
Stir-Fried	
Light Seasoning Sauce	
Black Bean Sauce	
Spicy Garlic Sauce	
Braised Shitake Mushrooms with Heart of Baby Bok Choy 素雞菜心 8.95	
Braised shitake mushrooms served with hearts of baby choy in a lightly seasoned sauce	
Sichuan-Style String Beans 乾扁四季豆 8.95	
String beans deep-fried until blistered, quickly sautéed with a chili-garlic paste, lightly sprinkled with minced preserved mustard greens	
String Beans Sautéed with Fresh Garlic 8.95	
Braised Eggplant in Garlic Sauce 魚香茄子 8.95	
Asian eggplant braised in fresh garlic, water chestnuts & hot chili paste, topped with minced scallions	
Fresh Broccoli Sautéed with Spicy Sichuan Sauce 魚香芥蘭 8.95	
Fresh broccoli florets, blanched & tossed with a spicy garlic sauce	
Braised Triple Mushrooms 增三菇 8.95	
Black Shitake, fresh button & straw mushrooms braised in a savory oyster sauce	
Chinese Broccoli with Oyster Sauce 蠔油唐人芥蘭 8.95	
Fresh bright green Chinese broccoli blanched & served with a drizzle of oyster-flavor sauce	
Fresh Spinach Sauté 大蒜炒菠菜 8.95	
Fresh bright green spinach sautéed with fresh garlic until lightly wilted, or cooked	
Homestyle Spinach Sauté 軟絲腐乳菠菜 8.95	
Authentic Chinese homestyle dish with mashed fermented tofu, garlic & fresh silivered jalapeñas	
Bean Sprout Sauté 蔥爆芽菜 6.95	
Crunchy bean sprouts sautéed with ginger, a touch of vinegar	

Vegetarian, diet, and low sodium dishes can also be prepared as you desire.

Seafood

- * **Lover's Prawns** 雙味蝦球 8.95
(One of Chef's top dish! This is beautiful! Half the prawns are sautéed with Chinese rice wine, other half of the prawns are deep-fried with hot chili sauce and tomato sauce.)
- * **Prawns w/Peanut Butter Sauce** 花生醬蝦 7.95
- * **Hunan Prawns** 湖南蝦 7.95
- * **Sesame Prawns (Deep fried)** 芝麻蝦 7.95
- * **Sesame Scallops (Deep fried)** 芝麻干貝 9.95
- * **Scallops in Garlic Sauce** 魚香干貝 9.95
- * **Kung Pao Prawns** 宮爆蝦球 7.95
- * **Honey Chili Prawns** 蜜辣蝦 7.95
- * **Tangerine Prawns** 橘味蝦球 7.95
(Deep-fried prawns glazed with sweet tangerine sauce)
- * **Prawns with Yam** 蝦山芋 7.95
- * **Sizzling Rice Prawns** 鍋巴蝦仁 8.95
- * **Prawns with Broccoli** 西蘭蝦仁 7.95
- * **Prawns with Lemon Sauce** 檸檬蝦仁 7.95
- * **Sweet and Sour Prawns** 甜酸蝦仁 7.95
- * **Spiced Fried Squid w/Hot & Sour Sauce** 干烹魷魚 8.95
- * **Prawns, Squid with Vegetables** 鮮蝦炒魷 8.95
- * **Prawns with String Bean** 四季豆蝦 7.95
- * **Scallops, Prawns w/Vegetables** 炒雙鮮 8.95
- * **Szechwan Fish Fillet** 四川魚片 8.95
- * **Dry Braised Whole Fish** 乾燒全魚 15.95
(Whole fish slowly steamed then put ginger, garlic chili sauce and chinese rice wine. This dish tastes different from other restaurants.)
- * **Salted Pepper Squid** 椒鹽魷魚 8.95

Sizzling Platters

- * **Beef, Chicken Sizzler** 鐵板二樣 7.95
- * **Sizzling Three Delicacies** 鐵板三鮮 8.95
(Fresh scallops, prawns and fish fillet with assorted vegetables)
- * **Sizzling Hunan Bean Cake** 鐵板豆腐 6.95
- * **Shrimp Sizzler** 鐵板蝦 8.95

* Hot & Spicy
ALL CHICKEN DISHES USE CHICKEN BREAST
We don't accept any charge card.

Pork

- * **Rolling Lettuce Pork** 炒肉鬆 7.95
- * **Sesame Pork (Deep fried)** 芝麻肉絲 6.95
- * **Spicy Fresh Garlic Pork** 大蒜肉絲 6.95
- * **Sweet and Sour Pork** 甜酸肉 6.95
- * **Spicy Pork with String Beans** 四季豆肉絲 6.95
- * **Mongolian Pork** 蒙古肉絲 6.95
- * **Imperial Spareribs** 京都排骨 7.95
(Marinated chunks of choice pork deep-fried until crispy and golden brown with seafood sauce, tomato sauce and five spices powder)
- * **Bggplant w/Pork** 茄子肉絲 6.95
- * **Pork w/ Bean Cake** 豆腐肉絲 6.95
- * **Salted Pepper Spareribs** 椒鹽排骨 7.95

Vegetables

- * **Broccoli in Garlic Sauce** 清炒西蘭 5.95
- * **Hunan String Bean** 湖南四季豆 6.95
- * **Old Country Bean Cake** 家鄉豆腐 6.95
- * **Szechwan Bean Cake** 麻辣豆腐 5.95
- * **Chef's Eggplant** 魚香茄子 5.95
- * **Vegetable Sizzler** 鍋巴蔬菜 6.95
- * **Seuteed Assorted Vegetables** 素什錦 5.95
- * **Bleek Mushrooms w/Chinese Green** 冬菇菜心 6.95
- * **Spicy String Bean with Yam** 四季豆山芋 5.95
- * **Asparagus with Bean Cake** 蘆筍豆腐 6.95
- * **Rolling Lettuce Vegetables** 炒菜松 7.95
- * **Honey Chili Eggplant** 蜜辣茄子 6.95
- * **Honey Chili Yam** 蜜辣山芋 6.95
- * **Kung Poo Bean Cake** 宮爆豆腐 5.95
- * **Bggplant w/Yam** 茄子山芋 5.95
- * **Yam w/ Bean Cake** 山芋豆腐 5.95

Beverages

- * **Soft Drink** 1.20
- * **Calistoga** 1.20
- * **Imported Beer** 2.95
- * **Domestic Beer** 2.95
- * **White Wine (One Glass)** 2.95
- * **Red Wine (One Glass)** 2.95
- * **Imported Beer (Becks, Corona, Heineken)** 3.95

喜福家

Chef Gia's

Hunan & Mandarin Cuisine

GOLD AWARD WINNER

1983 Chinese Cuisine Competition S.F. Fair & Exposition Special Award
1984 - 1985 Chinese Cuisine Competition S.F. Fair & Exposition First Place
Chef/Owner Steven Jia
Graduated from China Cooking School
Has 28 years of cooking experience
Member of American Culinary Federatin Active
Member of Chefs Association of the Pacific Coast

Lunch Special

Any Entree Served with Hot & Sour Soup and Rice
Served from 11:30 a.m. - 4:00 p.m. Mon. - Fri.

\$4.80 Per Person

* No Soup w/ Carry Out

- | | | | |
|---------------------------------|-------|------------------------------------|-------|
| 1. Kung Pao Chicken | 宮 爆 雞 | 16. Squid w/String Beans | 四季豆鮑魚 |
| 2. Hunan Chicken | 湖 南 雞 | 17. Black Bean Sauce w/Prawns | 豆豉蝦仁 |
| 3. Lemon Chicken | 檸 檬 雞 | 18. Spicy Prawns w/String Beans | 四季豆蝦 |
| 4. Chicken w/Broccoli | 西 蘭 雞 | 19. Chicken w/String Beans | 四季豆雞 |
| 5. Hunan Beef | 湖南牛肉 | 20. Chicken w/Peanut Butter Sauce | 花生醬雞 |
| 6. Spicy Pork w/String Beans | 四季豆肉絲 | 21. Spicy Fresh Garlic Beef | 大蒜牛肉 |
| 7. Spicy Fresh Garlic Chicken | 大 蒜 雞 | 22. Honey Chili Chicken | 蜜 辣 雞 |
| 8. Curry Chicken w/Bean Cake | 咖喱雞片 | 23. Spicy String Beans w/Yam | 四季豆山芋 |
| 9. Kung Pao Prawn | 宮爆蝦球 | 24. Spicy String Beans w/Beancake | 四季豆豆腐 |
| 10. Hunan Prawns | 湖南蝦球 | 25. Assorted Vegetables w/Beancake | 蔬菜豆腐 |
| 11. Sesame Chicken (Deep-fried) | 芝 麻 雞 | 26. Honey Chili Prawns | 蜜 辣 蝦 |
| 12. Szechwan Style Fish Fillet | 四川魚塊 | 27. Kung Pao Beancake | 宮爆豆腐 |
| 13. Lemon Prawns | 檸 檬 蝦 | 28. Broccoli w/Beancake | 芥蘭豆腐 |
| 14. Prawns w/Broccoli | 西蘭蝦仁 | 29. Honey Chili Eggplant | 蜜辣茄子 |
| 15. Beef w/String Beans | 四季豆牛肉 | 30. Chicken w/Yam | 雞 山 芋 |

Appetizers

- | | | |
|--------------------------------|-------|------|
| Egg Roll (2) | 春 卷 | 2.95 |
| (Beefed Beef w/Vegetable) | | |
| Curried Crab Puffs (6) | 蟹 肉 角 | 3.95 |
| Onion Cake with Peanut Sauce | 蔥 油 餅 | 2.95 |
| Vegetable Pot Stickers (6) | 蔬菜鍋貼 | 3.95 |
| Vegetable Broiled Dumpling (6) | 蔬菜水餃 | 3.95 |
| Fried Eggplant | 炸 茄 子 | 2.95 |
| Fried Vegetables | 炸 素 菜 | 3.95 |
| Fried Squid | 炸 魷 魚 | 4.95 |

Soup

- | | | |
|--|---------|------|
| Hot and Sour Soup | 酸辣湯 | 2.95 |
| (Prawns, chicken breast, bean cake fungus in a egg drop) | | |
| Sizzling Rice Soup | 鍋 巴 湯 | 3.95 |
| Egg Drop Soup | 蛋 花 湯 | 2.95 |
| Rainbow Chowder with Shrimp and Crab | 蟹 蝦 羹 | 3.95 |
| Wonton Soup | 雲 吞 湯 | 2.95 |
| Westlake Chicken Soup | 西湖雞茸羹 | 3.95 |
| Prawns, Beef and Chicken Wonton Soup | 全 雲 吞 湯 | 4.95 |

* Hot & Spicy

ALL CHICKEN DISHES USE CHICKEN BREAST
We don't accept any charge card.

Rice, Chow Mein and Soup Noodles

- | | | | | | |
|--|---------|------|-------------------------|---------|------|
| Steam Rice (per person) | 白 飯 | 0.85 | Hunan Hot Noodles | 湖南拌麵 | 5.95 |
| (Cold noodles with hot chili peanut sauce) | | | | | |
| Fried Rice | 炒 飯 類 | 5.95 | Combination | | |
| (Choice of vegetable, beef, chicken or pork) | | | | | |
| Chef's Special Fried Rice | 什 錦 炒 飯 | 5.95 | Pan Fried Noodles | 招牌兩面黃 | 6.95 |
| (Combination of Prawns, chicken, beef and green onion) | | | | | |
| Chow Mein | 炒 麵 類 | 5.95 | Pork Soup Noodles | 肉 絲 湯 麵 | 5.95 |
| (Choice of vegetables, beef, chicken or pork) | | | | | |
| Chef's Special Chow Mein | 什 錦 炒 麵 | 5.95 | Hot Beef Soup Noodles | 牛 肉 湯 麵 | 5.95 |
| (Mixed vegetables, prawns, beef, and chicken) | | | | | |
| Chow Fun | 炒 粉 | 6.95 | Seafood Soup Noodles | 海 鮮 湯 麵 | 6.95 |
| (Choice of vegetable, beef, chicken or pork) | | | | | |
| Prawn Chow Mein | 蝦 炒 麵 | 7.95 | Vegetables Soup Noodles | 素 菜 湯 麵 | 5.95 |
| Prawn Fried Rice | 蝦 炒 飯 | 7.95 | Chicken Soup Noodles | 雞 湯 麵 | 5.95 |

Pancake Dishes

- | | | |
|--|---------|------|
| Mu Shu Chicken (4 pancakes) | 木 須 雞 | 6.95 |
| (Shredded chicken breast sautéed with cabbage and egg, served with plum sauce wrapped in a paper-thin pancake) | | |
| Mu Shu Vegetable | 木 須 菜 | 6.95 |
| Mu Shu Beef | 木 須 牛 肉 | 6.95 |
| Mu Shu Shrimp | 木 須 蝦 | 7.95 |
| Mu Shu Pork | 木 須 肉 | 6.95 |

Beef

- | | | |
|--|------|------|
| Beef with Pinenuts | 松子牛肉 | 7.95 |
| (Deep fried beef in a rich hot peking sauce and garnishes with toasted pinenuts) | | |
| Beef with Fresh Ginger | 薑汁牛肉 | 7.95 |
| Szechwan Beef w/String Beans | 四川牛肉 | 7.95 |
| Hunan beef | 湖南牛肉 | 6.95 |
| Sesame Beef (Deep fried) | 芝麻牛肉 | 7.95 |
| Mongolian beef | 蒙古牛肉 | 6.95 |
| Beef with Broccoli | 西蘭牛肉 | 6.95 |
| Curry Beef | 咖喱牛肉 | 6.95 |
| Spicy Fresh Garlic Beef | 大蒜牛肉 | 6.95 |
| Sweet and Sour Beef | 甜酸牛肉 | 7.95 |
| Beef with Yam | 山芋牛肉 | 6.95 |
| Orange Peel Beef | 陳皮牛肉 | 7.95 |

* Hot & Spicy

ALL CHICKEN DISHES USE CHICKEN BREAST
We don't accept any charge card.

METHODS OF MINING



PANNING OUT

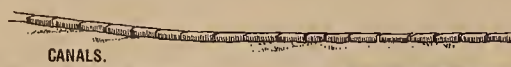
This represents the primitive method of mining. A pan filled with soil is set into the water, and by shaking it from side to side, the soil is washed out, and the gold gradually sinking to the bottom of the pan, is there saved. This method is still used by every common miner to wash out the product of the day's labor, while the Chilean miner uses the pan or bowl exclusively.



TURNING THE RIVER.

This view represents the building of a dam across the river, to turn it into a flume. From ten to twenty men form themselves into a joint stock company, for the purpose of draining and working the bed of the river. Sometimes several companies will unite, and by their enterprise build a flume several miles in length, into which the whole stream is turned. Wheels are placed in the flume to pump out the remaining water, or elevate rocks or dirt from below, after which the dirt is washed in a sluice, tom or cradle.

The "Sailors' Claim" on Feather River, cost over \$200,000, and employed three hundred men daily.



CANALS.

The above is intended to represent a Canal, by means of which the water of a river or creek, after winding among the hills for many miles, supplies the mining districts with water. They are built at great cost, and are a great public convenience, for without them the mines would be comparatively useless. The time may come when the whole of the water from our mountain streams will be needed for mining and manufacturing purposes, and will be sold at a price within the reach of all.



TOMING.

The above represents three men working with a Tom; two are vigorously picking down and shoveling the dirt into the upper part of the Tom, — and the other is moving it about with a hoe or shovel, to wash it and throw out the larger rocks or riddings. The gold, dirt and water passes thro' a sieve or tom-iron at the lower end into a riffle box underneath, where the gold is saved.



TUNNELING

Sometimes tunnels are dug into the hills, to save the labor of washing down the whole hill. The strata of gravel or pay dirt lying upon the bed rock is generally the richest in gold and is taken out as represented above. Sometimes tunnels are made by shooting a stream of water into the hill. The water is then drained off and the inside of the hill is then worked to an advantage. The Table Mountain Tunnel near Jamestown is 900 ft. through solid rock, upon which 8,756 days of labor have been expended.



The Hydraulic Telegraph.

The above represents the manner of constructing the "Hydraulic Telegraph," as it is named. A small flume is placed upon poles or high tressels, through which the water is conveyed from the canal or ditch to a barrel or square wooden tunnel at the end, to which is attached the hose. These Telegraphs are generally from 80 to 130 feet above the pipe from which the water escapes, thus creating the required force for washing down banks of earth into the sluice.



ROCKING THE CRADE.

The earth to be washed in carried in buckets to the cradle, and emptied into the sieve or hopper, when water from a dipper is poured upon it; as the cradle is rocked from side to side, the earth and water falls through the sieve upon an apron sloping towards the back of the cradle, and pressing over the bottom, is washed out at the end — while the gold remains on the apron, or at the end of the cradle. Chinamen are the principal operators now with this machine.



GROUND SLUICING

This illustrates one of the many methods of ground sluicing. A trench is dug down the hillside, into which a small stream of water is turned; miners then stand across or in the stream, with their picks to loosen the soil and dirt, while the force of the water carries it into a sluice below. Sometimes a stream of water is made to run by the side of a river and by undermining or picking at the bank, it falls into the water, which it is removed, and the remains are carefully washed afterwards.



The Guyaskuts.

The above is an illustration of a gold-saving machine, recently invented by Mr. Jas. Patterson of Placerville, by whom a similar one is patented, in which the finest particles of scale or flour gold are saved. The rocks are seen rolling over the end, while the dirt gold and water pass thro' a tom iron into the machine, where the gold is separated by means of quicksilver, and being washed over patent riffles.

CHINA CAMP, INC. 1015 The Embarcadero, Old Sacramento, Calif. 95814 (916) 441-7966

the Golden Hills news

Printed in English for
Ease of Reading

News From China Camp

Original Newspaper
Founded MDCCCXVI

Vol. II, No. 94

August 16, 1864

Five Cents



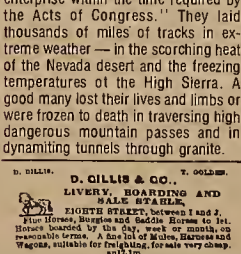
Chinese Railroad Workers
Sierra Point, Nevada, 1866

Railroad 1855-1869

During this time, America was undertaking the colossal task of constructing the nation's first transcontinental railroad between the Atlantic and Pacific coasts. The "Big Four," Crocker, Stanford, Hopkins and Huntington, began building the Central Pacific Railroad from Sacramento, which crossed the High Sierra and Nevada desert to join with the Union Pacific at Promontory, Utah.

Labor was scarce and expensive. To a dubious boss, a trial period was set for the hiring of fifty local Chinese laborers in 1864. Their pay was \$26 a month, without board. Chinese laborers proved immediately successful. Crocker then acknowledged, "They worked themselves to our favor to such an extent that if we were in a hurry . . . it was better to put Chinese on at once."

Governor Stanford in a report to President Andrew Johnson on October 10, 1865, wrote, " . . . Without them it would be impossible to complete the Western portion of this great national enterprise within the time required by the Acts of Congress." They laid thousands of miles of tracks in extreme weather — in the scorching heat of the Nevada desert and the freezing temperatures of the High Sierra. A good many lost their lives and limbs or were frozen to death in traversing high dangerous mountain passes and in dynamiting tunnels through granite.



EUREKA!!

Unusual Find At China Camp

During the period between 1849 and 1870, many exciting events took place in the West particularly around Sacramento, then a small trading town. Gold was discovered on the American River in Coloma in 1849 and the Transcontinental Railroad was being built from Sacramento to Promontory, Utah. These two momentous events brought many people from all walks of life and from a variety of cultures to the "golden fields" of California.

The Chinese were early immigrants who made important contributions to the development of the West, not only as entrepreneurs, artisans, and laborers, but also as culinary artists. However, during this period, the ingredients and cooking implements for Chinese food were difficult to obtain and encouraged many Chinese to improvise on many dishes, generally by marinating many of the meats, fowls, and fish with Chinese sauces and herbs brought to this country. China

Camp attempts to capture the spirit and flavor of this cuisine.

Moreover, the rustic decor and architecture create the atmosphere of an early California Chinese settlement. A visitor will be able to see how the traditional Chinese cooking utensil, the "wok", is used to cook vegetables to the right touch of tender crispiness, and how the Chinese oven is used to roast certain meats to retain their natural juices.

This exciting concept in service, food and atmosphere was developed by Frank Fat, whose restaurant experience dates back to 1919 when he came to this country at the age of fifteen as a kitchen helper. His flair for the unusual and unique has created "China Camp", a restaurant which he hopes expresses some of the contributions of the Chinese in developing the West. China Camp welcomes you.

JOHN BREUNER & CO.,
No. 170 K Street,
Between 9th and 10th Sts.

GOODS DIRECT FROM THE EAST.
And having a large and new stock, we respectfully invite the public to give us a call and examine our goods for themselves.

MANUFACTURERS & WHOLESALE
Second-Hand Furniture Bought,
2725 10th St. Richmond, Va.

WAGONS AND CARRIAGES.
COPLAND & DE FELLES,
GENERAL AGENTS
For Pacific Coast.

JUSTLY CELEBRATED
Studebaker Wagon,
—MANUFACTURED BY—
Studebaker Bros. Manufacturing Co.,
SOUTH BEND, INDIANA.

The highest running, most durable and best wagon EVER INTRODUCED INTO THE CALIFORNIA MARKET. EVERY WAGON IS WARRANTED TO GIVE SATISFACTION.

Depot—K Street, between 7th and 8th, 1015
SACRAMENTO.

SACRAMENTO
CARRIAGE MANUFACTORY.
J. A. NASON WOULD CALL THE attention of persons wishing Sacramento to the largest and best equipped Carriage and Wagon Manufactory, where the best materials in the Pacific Coast are used. All his work is guaranteed to be as good as a new one of the latest styles, and he is ready to take on work to buy with any amount of money.

1015-17 J. A. NASON.

D. HICKS & CO.,
BOOKBINDER, PAPER RULERS,
and Blank Book Manufacturers, No. 42 F Street, between 10th and 11th. Quality of work promptly attended to.

GILLIG, MOTT & CO.,
NOS. 52 AND 54 J ST., SACRAMENTO.
—WHOLE—
Cor. C and Taylor Sts., Virginia, Nev.

REPAIRS AND BUILDING UP
MILL AND MINING HARDWARE.
Stove Metals,
—FOR—
TINNERS' STOCK, TINWARE, ETC.

Sheet Iron, Tin and Copper Work done to order.
1015-17

WATER & CO., NO. 54 J STREET,
Sacramento, dealer and distributor of every description of goods and returns goods in better shape than ever. One of our agents is J. A. NASON, and he is ready to take on work to buy with any amount of money.

JAMES HARLEY,
Dealer in
And the Highest Quality Goods paid for Wagon and Cotton Bags, Paper, Copper, Brass, Iron, Steel, Lead, Glass, Rubber, Solids, etc. Pack and Bag Boys, Tenth Street, between J and K, Sacramento.
FINE CHAIRS and BARRIERS constantly on hand and for sale low.

RAILROADS, STEAMBOATS.

CENTRAL AND WESTERN PACIFIC RAILROADS.

Time Schedule, May 26, 1870.

EASTWARD.	Leave	Arrive	Leave	Arrive
San Francisco	7:30 P.M.	8:00 A.M.	San Francisco	7:30 P.M.
Oakland	7:30 P.M.	8:00 A.M.	Oakland	7:30 P.M.
San Jose	7:30 P.M.	8:00 A.M.	San Jose	7:30 P.M.
Stockton	7:30 P.M.	8:00 A.M.	Stockton	7:30 P.M.
Sacramento	7:30 P.M.	8:00 A.M.	Sacramento	7:30 P.M.
Yuba City	7:30 P.M.	8:00 A.M.	Yuba City	7:30 P.M.
San Francisco	7:30 P.M.	8:00 A.M.	San Francisco	7:30 P.M.
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Yuba City	7:30 P.M.	8:00 A.M.	Yuba City	7:30 P.M.
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Yuba City	7:30 P.M.	8:00 A.M.	Yuba City	7:30 P.M.

WESTWARD.	Leave	Arrive	Leave	Arrive
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Stockton	7:30 P.M.	8:00 A.M.	Stockton	7:30 P.M.
Sacramento	7:30 P.M.	8:00 A.M.	Sacramento	7:30 P.M.
Yuba City	7:30 P.M.	8:00 A.M.	Yuba City	7:30 P.M.

General Superintendent,
T. H. GOODMAN, Gen'l Pass. Agent, 1015-17

SPECIAL NOTICE.
ON AND AFTER MONDAY, MAY 2, 1870, the
MORNING EXPRESS TRAIN
—OF THE—
CALIFORNIA PACIFIC RAILROAD
—WILL—
Leave Sacramento City
—FOR—
SAN FRANCISCO AND WAY STATIONS
AT 6:30 A. M.

H. D. MATTHEW, Superintendent,
Vallejo, May 1, 1870. 1015-17

SHORT ROUTE.
SUMMER ARRANGEMENT.
CALIFORNIA PACIFIC RAILROAD.

GOING SOUTH:
DAILY (SUNDAYS EXCEPTED).

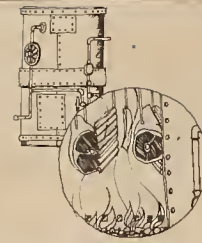
Leave	Arrive	Leave	Arrive
San Francisco	7:30 P.M.	San Francisco	7:30 P.M.
Oakland	7:30 P.M.	Oakland	7:30 P.M.
San Jose	7:30 P.M.	San Jose	7:30 P.M.
Stockton	7:30 P.M.	Stockton	7:30 P.M.
Sacramento	7:30 P.M.	Sacramento	7:30 P.M.
Yuba City	7:30 P.M.	Yuba City	7:30 P.M.

OF RETURN:
2:30 P.M. 1:30 A.M. 1:30 P.M. 2:30 P.M.

H. D. MATTHEW, Superintendent,
T. H. GOODMAN, General Freight and Passenger Agent,
Vallejo, April 24, 1870. 1015-17

CAL. STEAM NAVIGATION COMPANY.
The fast and splendid Steamer
CHRISTOPHER and YORKMITH

CHINESE OVEN DISCOVERIES



A unique cooking method allowing the meats to be indirectly fired from hooks above to create an exquisite taste.

RACK OF LAMB 7.95
artfully seasoned and marinated in our own sauce for 24 hours, then hung in Chinese oven. Please allow 15 minutes

OVEN FIRED WESTERN BACKRIBS 5.95
juicy prime spareribs, marinated in a distinctive Chinese sauce

CLAIM JUMPER'S BEEF 5.95
choice slices of tender beef sauteed with mushrooms and green onions with side dish of China Camp Hot Sauce

ALL ENTREES ABOVE ARE SERVED WITH CHINA CAMP RICE AND GARNISHED WITH FRESH FRUITS IN SEASON

FOR THE LITTLE MINER
Child's Plate
3 spareribs or chopped sirloin steak
3.25

INCLUDES CHOICE OF SOUP OR SALAD WITH HOT SAN FRANCISCO SOUR DOUGH BREAD.

ON THE SIDE

FRESH SEASONAL VEGETABLES (plenty for two) 1.75
delicately cooked in the WOK to a tender crispness

FRESH MUSHROOMS 1.50
SAUTEED IN A SPECIAL WINE SAUCE

BIG BAKED POTATO60
butter or sour cream & chives

LO MEIN (plenty for two) 2.25
egg noodles, slices of BBQ pork, gently tossed in oyster sauce

DESSERTS

Homemade Banana Cream Pie .75
Fruits Jubilee Sundae 1.25

BEVERAGES AND SELECTION OF TEAS .30

Freshly Ground Coffee Jasmine Bouquet of Spice
Iced Tea Orange Pekoe Darjeeling
Milk Mint English Breakfast

AVAILABLE FROM THE SALOON

HOUSE WINE

A Carafe of California's finest wines

Burgundy Rosé Chablis
half 2.00 full 3.50
glass .85

Please refer to our wine list for a complete selection.

We Honor: American Express, Master Charge and Bank Americard

PROSPECTS FROM IRON WOK



The traditional cooking utensil uses high heat and fast cooking to seal in the natural juices and flavor of these exquisite Chinese dishes.

GOLDEN HILLS LOBSTER 8.95
chunks of Australian lobster tail, temptingly tossed in a black bean meat sauce and delightfully served in a whole shell

PEPPER STEAK 5.95
succulent pieces of the finest beef, with a combination of fresh peppers, onions, black bean sauce and exotic wine

CHICKEN NUGGETS 5.95
tenderly seasoned breasts of chicken served with imported, plump black mushrooms



CHINA CAMP PROVISIONS

choice of soup
or
crisp green salad
with
hot san francisco sour dough bread

BUTTERFLY SHRIMP 6.75
giant size, imported from the Far East, poached with delicate spices

BRANDY CHICKEN 4.95
seasoned with China Camp spices and pan fried with a touch of brandy

TOP SIRLOIN 6.75
a select cut, aged and broiled to your liking

IMMIGRANT'S BEEF 5.95
strips of tender beef sauteed in a rich, spiced sauce served on a bed of fresh seasonal vegetables

DRUNK STEAK 7.95
choice new york, drenched in brandy marinade, then broiled to perfection

PACIFIC SOLE 5.25
filet of petrale sole, lightly battered and delicately browned, then topped with a tantalizing sweet and sour sauce, sprinkled with almonds

NEW YORK CUT 7.50
the best combination of tenderness and flavor

PETITE FILET MIGNON 5.95
"Belle of Beef" the most tender of them all

MINER'S SIRLOIN 4.75
chopped sirloin steak, richly covered with mushrooms, onions and oyster sauce

CHINA CAMP BROIL 7.25
deliciously seasoned top sirloin steak, smothered with sauteed onions and savory oyster sauce

THE CAMP HOUSE SPECIAL

BEGGAR'S HEN 5.95

A 22oz Cornish Game Hen simmered in an aged blend of twelve herbs & spices, then chilled for 24 hrs. before being fried to a crackling golden brown.
Served hot with orange sauce.

ALL ENTREES ABOVE ARE SERVED WITH CHINA CAMP RICE AND GARNISHED WITH FRESH FRUITS IN SEASON.

Sales Tax will be added to all food and beverages served.

Dinner
The Chinese cooking that won the West

During the time of California's colorful Gold Rush the mouthwatering culinary artistry of the Chinese immigrants was held in high esteem. Delicious recipes were developed by marinating meats, fowl and fish with savory Chinese spices and herbs. China Camp's recipes capture the zesty spirit and flavor of this exciting era.

China Camp Provisions

- Appetizers**
Fried Won Ton
Butterfly Fried
Chicken Wings
Eastergood Spaghetti
China Camp Appetizer Plate
(Chicken Wings, Egg
Rolls, Pork, Beef, Shrimp)

All entrees include bread, house soup or crisp green salad, China Camp rice and garnished with fresh fruits in season.

- Pork**
CHINESE BURRITO
Two Chinese burritos deliciously filled with sliced pork and vegetables. Served with plum sauce.
PORK SPICY RICE
Lean pork, spicy sauce, rice, topped with green onions.

The Chinese Oven Special

- Chicken**
CHICKEN-IN-CLAY POT
Full of chicken, potatoes, carrots, ginger and fresh vegetables served in a bed of China Camp rice.
SESAME CHICKEN
Tender chicken, carrots and onions with sesame seed sauce.
GOLD MINER'S CHICKEN
Chicken, carrots, onions and pineapple, hot peppers and spicy rice sauce and green onions.
CHICKEN NUGGETS
Chicken, carrots and onions, hot peppers and spicy rice sauce and green onions.
GOLDEN SPIKE CHICKEN
Chicken, carrots, onions and pineapple, hot peppers and spicy rice sauce and green onions.
BRANDY CHICKEN
Tender chicken, carrots and onions, hot peppers and spicy rice sauce and green onions.

The Camp House Special

- BEGGAR'S MEN**
A hot, spicy, tender chicken, carrots and onions, hot peppers and spicy rice sauce and green onions, served with green onions.

- Seafood**
GOLDEN HILLS FISH
Tender fish, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
PACIFIC RED SHAPPER
Tender fish, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
CALAMARI
Tender fish, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
FILET OF SOLE
Tender fish, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.

Steak & Beef

- BEEF-IN-CLAY-POT**
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
CLAM JUMPER'S BEEF
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
PEPPER STEAK
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
CHINA CAMP STEAK
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
HANGMAN'S BEEF
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
DRUNK STEAK
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
NEW YORK CUT
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.

The Western Gourmet

- Vegetarian Dinners**
MOTHER LOUE TOFU
All of our vegetarian dinners are delicious and healthy, served with green onions.
MA KAT'S STUFFED VEGETABLES
All of our vegetarian dinners are delicious and healthy, served with green onions.
THE WOK
All of our vegetarian dinners are delicious and healthy, served with green onions.

Combination Dinners

All entrees include bread, house soup or crisp green salad, China Camp rice and garnished with fresh fruits in season.

- THE CHINESE GAMBLER'S FAVORITE**
The Chinese Gambler's Favorite
THE GOLD MAN
The Gold Man

A La Carte Specialties

- NOODLES & CASSEROLES FROM THE CAMP**
LO MEIN
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
YAK-A-MEIN
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
CAMP WON TON
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
CAMP WON TON WITH NOODLES
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.
CHICKEN-IN-CLAY-POT
Tender chicken, carrots and onions, hot peppers and spicy rice sauce and green onions.
BEEF-IN-CLAY-POT
Tender beef, hot peppers, carrots and onions, hot peppers and spicy rice sauce and green onions.

Side Orders

- From The Wok**
FRESH SEASONAL VEGETABLES
FRESH MUSHROOMS
Child's Plate
RAILBORDER SPACEDS
China Camp Delicious Desserts
Famous banana cream pie
Deep Dish Apple Pie
Deep Dish Apple Pie Au Gratin
Our pies are made in our own kitchen.
Chocolate cake
Chocolate cake
Chocolate cake

Beverages And Selection Of Teas

- Fruit coffee
Tea
Fruit tea
Tea
Fruit tea
Tea

House Wines

- Full or half bottle. Please see our wine list for complete selection.
Banquet Facilities Available

